

## ***Thanksgiving 2017***

\$65 for adults \$24 for kids under 12

12:30pm to 6pm

### ***From the Harbor Selection:***

Fresh Shucked oysters, Spicy Boiled shrimp, Crab claws

Sherry Mignonette, cocktail sauce, lemon and lime wedges, tobasco, drawn butter

### ***Autumn Harvest of Sawgrass salads to include:***

Spinach, Spring Greens, Tomatoes, Cucumbers, Red Onions, Croutons, Toasted Walnuts, Candied Pecans,  
Spicy Almonds, Kalamata Olives

Tomato Vinaigrette, Citrus Vinaigrette, Balsamic Vinaigrette, Blue Cheese Dressing, Ranch

### ***Antipasti:***

Manchego Cheese, Applewood Smoked Cheddar, Parmesan

Prosciutto, Salami, Capicola

Pickled Vegetables, Datil Peach Marmalade

### ***Soup:***

Sweet Corn and Tasso Ham Chowder

Butternut Squash Bisque and Spike Datil Crema

### ***Carved:***

Black Pepper Honey Glazed Turkey with Giblet Gravy

Smoked Prime Rib with Pinot Au Jus and Horseradish Creme

### ***Sawgrass Selections:***

Citrus Seared Corvina with Asti Butter Sauce

Sourdough Herb Stuffing

Smoked Bacon Roasted Green Beans

Seasons Best Root Vegetables

Roasted Garlic Salt and Pepper Mashed Potatoes

Maple Bourbon Glazed Sweet Potato

Broccoli and Cauliflower Au Gratin

Butternut squash Ravioli with Herb Butter Sauce

### ***Accoutrements:***

Hot and Spicy Cranberry Pear Chutney

House Cranberry Relish Sides

### ***Selection of Chef Melanie's Sweet Treats***